



PARTIES & SPECIAL EVENTS

3120 PALM WAY, SUITE 170
AUSTIN, TX 78758
(737) 372-1153

WWW.EMARESTAURANTS.COM

WELCOME

Ema is a Mediterranean restaurant showcasing Chef CJ Jacobson's lighter California style of cooking. The menu features a selection of mezze, Mediterranean small plates, with an emphasis on Hummus & Spreads, Raw, Vegetables and Kebabs.

Inspired by a summer day in the Mediterranean, the light and inviting space features warm ivory tones and textured finishes including thin brick, natural stone and reclaimed rustic wood. Cream sheers, sprawling ivy, potted trees, and lush plant life fill the space creating the perfect backdrop for any occasion.

Accommodating groups of 12 to 250 guests, the customizable space is ideal for hosting mezze-style dinners, business meetings, happy hour events, rehearsal dinners, bridal showers and more.

CONTACT

emaastinparties@lettuce.com

(737) 372-1153

MEZZE LUNCH

available daily 11:00am until 3:30pm

HUMMUS & SPREADS

select two

- CLASSIC HUMMUS za'atar, vegetable crudite, california olive oil
- SPICY HUMMUS marinated peppers, piquillo, basil, lemon
- SWEET CORN HUMMUS aleppo, chive, black lime
- LAMB RAGU HUMMUS slow-braised lamb, spicy harissa (+\$4pp)
- CHARRED EGGPLANT aleppo, mint, olive oil
- SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate
- RED BEET & HORSERADISH crème fraîche, shiso verde
- HOUSE-MADE LABNEH seasonal chef preparation

SALADS & RAW

select one

- GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette
- LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch
- BRUSSELS SPROUTS & HONEY CRISP APPLE marcona almond, honey dijon vinaigrette
- CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago
- HAMACHI & CHARRED AVOCADO* coconut cream, lychee, jalapeño, makrut lime vinaigrette
- OCTOPUS CARPACCIO marinated sweet pepper, apricot honey, petit potato crisp (+\$4pp)
- BIG EYE TUNA* seasonal chef preparation (+\$6pp)

VEGETABLES & HOT MEZZE

select one

- BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce
- CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive
- CRISPY POTATOES mizithra, rosemary, scallion crema
- SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
- GREEN FALAFEL beet tzatziki, tahini, lemon zest

KEBABS

select two

- GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki
- GRILLED CHICKEN yogurt marinade, sweet pepper, zhough, basmati rice
- SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups
- GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhough, basmati rice (+\$10pp)
- FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhough, basmati rice (+\$6pp)

\$49.95 / PERSON

DESSERT

select two

- TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX
- VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE

ADD \$7.95 / PERSON

** these food items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
menu items subject to change seasonally • sales tax and 4% event planner fee will be added to all menus*

MEZZE EXPRESS LUNCH

available daily 11:00am until 3:30pm

HUMMUS & SPREADS

select one

CLASSIC HUMMUS za'atar, vegetable crudite, california olive oil

SPICY HUMMUS marinated peppers, piquillo, basil, lemon

SWEET CORN HUMMUS aleppo, chive, black lime

LAMB RAGU HUMMUS slow-braised lamb, spicy harissa (+\$4pp)

CHARRED EGGPLANT aleppo, mint, olive oil

SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate

RED BEET & HORSERADISH crème fraîche, shiso verde

HOUSE-MADE LABNEH seasonal chef preparation

SALADS

select one

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette

LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch

BRUSSELS SPROUTS & HONEY CRISP APPLE marcona almond, honey dijon vinaigrette

CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago

KEBABS

select one

GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki

GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug, basmati rice

SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups

GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhoug, basmati rice (+\$10pp)

FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhoug, basmati rice (+\$6pp)

\$39.95 / PERSON

DESSERT

select one

TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX

VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE

ADD \$7.95 / PERSON

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MEZZE DINNER

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- RED BEET & HORSERADISH crème fraîche, shiso verde
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SALADS & RAW

select one

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- LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch
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VEGETABLES & HOT MEZZE

select one

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- CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive
- CRISPY POTATOES mizithra, rosemary, scallion crema
- SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
- GREEN FALAFEL beet tzatziki, tahini, lemon zest

KEBABS, SEAFOOD & BRAISES

select two

- GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric, tzatziki
- GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug, basmati rice
- SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups
- GRILLED OISHII SHRIMP KEBAB roasted tomato, souvlaki, lemon, zhoug, basmati rice (+\$10pp)
- FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, zhoug, basmati rice (+\$6pp)
- SPICED CHICKEN THIGH thai chili, garlic, charred lemon & mint yogurt
- SLOW-BRAISED BEEF SHORT RIB* parmesan polenta, grape, green bean, date molasses
- PAN-SEARED HALIBUT* seasonal chef preparation (+\$8pp)

DESSERT

select one

- TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX
- VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE

\$69.95 / PERSON

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FAQ

SPECIAL AMENITIES & ADDITIONAL SERVICES

Our Parties & Events Manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge.

Floral Décor • A/V Equipment • Furniture Removal

WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

HOW DO I SECURE MY EVENT?

Ema Austin requires a signed contract & deposit to confirm a group dining reservation or event.

A 25% Deposit is required based on what we estimate the total cost to be and is required at the time of booking.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendees 5 days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

WHEN DO I SELECT THE MENU?

Menu options must be submitted 5 days in advance of the time/date of an event.

We have set menu options that are available, and can also help customize menus upon request.

In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

DO I NEED TO LEAVE A TIP?

It is customary to provide a gratuity to the service staff. The amount of any gratuity is in the discretion of the guest and is NOT included in the price as listed on the event order. There is a 4% event planner fee that is included in the event order.

The service staff appreciates your recognition of their work.



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